

STARTERS

Parmesan Truffle Calamari Fries

Tender squid steak strips lightly breaded then quick fried and tossed with white truffle oil and parmesan cheese. Presented with fresh lemon and roasted garlic aioli. 15

Oysters

Fresh Northwest oysters served on the half shell with signature sauces. 4/each

Seared Tuna

Ahi Tuna pan seared rare presented over Chef's selection of seasonal local ingredients. 15

Dungeness Crab Dip

Oregon Dungeness crabmeat with hearts of palm, cream cheese and Grana Padano baked with a Manchego cheese crust and served with crostini. 17

Idaho Potato Jackets

Crispy russet skins filled with whipped potatoes, smoked bacon, sharp cheddar, and fresh chive finished with chimichurri steak cuts. 16

Baked Brie

Phyllo wrapped brie, spiked with toasted cashew and apple brown sugar butter, served with berries and crostini. 18

STEAKS

We use only the finest beef for all Brickyard hand cut steaks. Unless otherwise stated, our steaks are Certified Angus Beef® well known for superior marbling and tenderness. To accentuate the natural flavors, we season our steaks with Kosher salt and freshly cracked pepper melange. Our tableside salad chef will present a wide variety of premium ingredients to create your own salad masterpiece or try one of our signature soups! All of our steak entrées are complimented by one of our Idaho potato creations.

Rib Eye Steak

Prized for its tenderness and rich flavor, our chefs hand cut this one pound classic and charbroil it with reverence. 53

Bone In Rib Eye

Extra thick, 28 oz. "cowboy" cut of our most highly marbled rib steak, cooked on the bone for superior flavor. Complimented with fresh vegetables and sautéed mushrooms. 98

Chateaubriand for Two

16 oz. double cut tenderloin presented on a carving board with wild sautéed mushrooms and seasonal vegetables 87
Please allow additional preparation time.

Petite Filet Mignon

A smaller 7 oz. portion of our most tender cut. 46

To add to your steak experience please consider adding
Herb butter basted 4
Dungeness crabmeat and béarnaise 17
Bacon wrapped Diver scallops 32
Roasted garlic chargrilled prawn satay 16
Butter poached lobster tail 35

Oysters Rockefeller

Fresh oysters topped with bacon, shallot, garlic, spinach, parmesan cheese and baked, finished with béarnaise. 22

Crab Cakes

Crisped Dungeness crab cakes presented with caper remoulade and lemon. 16

Crab Stuffed Mushrooms

Crimini mushroom caps stuffed with our Dungeness crab dip with parmesan and Manchego cheese then baked till golden brown. 18

Charcuterie

A display of cured meats and local cheeses complimented with candied spiced pecans, huckleberry compote and crostini. 33

Shrimp Cocktail

Poached prawns presented with horseradish cocktail sauce and fresh citrus. 16

Idaho Springs Caviar

Local white Sturgeon caviar with truffled potato crisps, roasted garlic aioli and pickled red onion. 35

Filet Mignon

An incredibly tender 10 oz. barrel cut tenderloin that suits well to our signature sauces. 56

The New York

A flavorful 14 oz. center cut strip loin steak prepared charbroiled. 49

American Wagyu Beef Tenderloin

Top graded gold level beef tenderloin from Snake River Farms. 7 oz. - 87 / 10 oz. - 112

Kagoshima A5 Wagyu beef

Extremely well-marbled beef from Japan, Chef selects a cut daily. Simply seasoned with Kosher salt and freshly cracked pepper, the quality speaks for itself. MP

Enhance your steak with any of our signature sauces
Cabernet demi glace
Smoked bleu cheese
Béarnaise
Chimichurri

Extra Rare - very red and cold
Rare - cold red center; soft
Medium Rare - warm red center; firmer

Medium - pink center and firm
Medium Well - smaller pink center
Well Done - gray to brown throughout and crispy

IDAHO GROWN POTATOES

Yukon Whipped Potatoes

Buttery whipped local golds.

BrickYard Baker

One pound Idaho russet with sour cream, butter, fresh chives and smoked bacon.

Truffle Fries

Hand cut seasoned steak fries tossed in white truffle oil, accompanied with roasted garlic mayonnaise.

Peanut Butter Mashed Potatoes

Fire roasted red bell pepper, smoky chipotle, and peanut butter hand mashed with Yukon Gold potatoes.

Potato Cakes

Crispy golden brown roasted garlic croquettes topped with chive aioli.

Fingerling Potatoes

Roasted fingerling potatoes seasoned with salt, pepper and fresh herbs.

Potatoes Au Gratin

Thin sliced potatoes layered with cheese and béchamel then baked with a crust.

Brick Chips

Potato crisps tossed in our roasting seasoning served with horseradish sauce and demi glace.

SOUP AND TABLESIDE SALAD

French Onion Soup

Caramelized onions steeped in rich madeira wine infused veal stock then finished with crostini, gruyere cheese, fried onion straws and fresh chives. 11

Smoked Bacon & Yukon Gold Potato Soup

Idaho Yukon gold potatoes poached in vegetable stock then slow cooked with applewood smoked bacon and chives. Garnished with hand cut shoestring fries. 9

Lobster Bisque

Lobster stock with cognac cream presented with butter poached lobster claw. 16

BrickYard Tableside Salad

Crisp greens, a selection of premium ingredients and choice of dressing hand tossed at your table. A' la carte 12

ENTRÉES

Our entrées include a visit from our tableside salad chef or choice of French onion or potato soup.

Steak Frites

Certified Angus Beef New York seared, rested and carved, presented over truffled fries, chimichurri, blistered grape tomatoes and a sunny side up egg. 48

Beef Wellington

Beef tenderloin seasoned with porcini salt and pepper, topped with mushroom duxelle, enrobed in delicate phyllo, baked to medium rare and rested over whipped potatoes, seasonal vegetable and a side of demi glace. 50

Duck Two Ways

Pan seared breast over fingerling potatoes and duck leg confit laced with huckleberry cabernet reduction. 45

Elk Tenderloin

Pan seared locally raised elk filet mignon with wild mushroom demi glace laced with Cognac over whipped potatoes and Chef's vegetables. 53

Beef Short Ribs Bourguignon

Bone in short ribs slow braised and presented over herbed whipped potatoes finished with demi glace. 46

Diver Scallops

Jumbo scallops seared and presented over risotto finished with a cioppino inspired velouté and parmesan twills. 58

Alaskan Halibut

Halibut fillet lightly seasoned and grilled, presented over whipped potatoes crowned with Dungeness crab butter, diver scallop and pomme frites. 57

Herb Crusted Lamb Chops

With rosemary roasted red potatoes and honey Dijon beurre blanc. 46

Lobster En Croute

Lobster stuffed lobster tail with spinach and bacon wrapped in puffed pastry and baked golden. Presented atop whipped Yukon Golds and bearnaise. 58

FIXED PRICE MENU

Each entrée includes a visit from our tableside salad chef, fresh baked rolls, grilled vegetables, whipped potatoes and an Idaho huckleberry shortcake for dessert. 46

New York Steak

10 oz. Certified Angus Beef® strip steak seasoned with kosher salt and cracked pepper.

Fresh Antarctic Salmon

Sustainably raised fillet pan seared finished with caper butter.

Cider Brined Pork

Bone in pork prime rib flat grilled, rested and finished with bacon apple jam.

BrickYard Chicken

Naturally raised chicken oven roasted under the weight of a brick, with whole grain mustard pan sauce.

Stuffed Portobello

Char grilled mushroom filled with risotto, carrot, asparagus and blistered grape tomatoes laced with Cabernet cream reduction and pomme frites.

A' LA CARTE SIDES

Bricktender's Pie

Steak cuts in demi glace with whipped potatoes, aged cheeses and fresh herbs. 12

Creamed Spinach

Fresh leaves sautéed with cream, garlic and aged parmesan finished with a crisp crust. 10

Sautéed Mushrooms

Crimini, oyster and shitake mushrooms sautéed with garlic, shallot and fresh herbs dusted with Grana Padano cheese. 10

BrickYard Mac-n-Cheese

Gemelli pasta in an indulgent sauce of sharp cheddar, gruyere and Grana Padano, crisp bacon and cream, finished with a broiled crumb crust. 11

Parmesan Risotto

Arborio rice steeped with aged Grana Padano cheese. 10

Broccoli and Cheese

Sauteed with aromatics and cream finished with aged parmesan and crispy onions. 10

A 20% gratuity will be added to parties of six or more

Ask your waiter for a Dessert menu with After Dinner Cocktails and beverages.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.